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DB-3232

B. Sc. (Microbiology) (Sem. VI) Examination

March / April - 2016

MB-17 : Principles of Food Microbiology

Time : **2** Hours] [Total Marks : **50**

Instructions :

(1)

નીચે દર્શાવેલ ☛ નિશાનીવાળી વિગતો ઉત્તરવહી પર અવશ્ય લખવી.
Fillup strictly the details of ☛ signs on your answer book.

Name of the Examination :

☛ **B. Sc. (Microbiology) (Sem. VI)**

Name of the Subject :

☛ **MB-17 : Principles of Food Microbiology**

☛Subject Code No. : **3 2 3 2** ☛Section No. (1, 2,.....) : **Nil**

Seat No. :

Student's Signature

(2) Figures to the right indicate full marks of the question.

(3) Draw neat and labelled diagrams whenever necessary.

1 Give Specific answers : **12**

(1) Explain with suitable examples any two foods that are naturally protected with asepsis.

(2) What are hops? State its significance.

(3) List four preservative identified as of GRAS category.

(4) Enlist two sources of milk contamination during transport and manufacturing level.

(5) What are the possible causes of microbial deterioration of fruits and vegetables?

(6) Give the significance of "PulseNet" and "FoodNet".

2 Explain/comment on any two of the following. **12**

(1) Various types of cheese are available in the market.

(2) Some bacterial growth in food products causes food intoxication.

(3) The kinds and proportions of nutrients present in food determine which organism is most likely to grow in it.

3 Discuss any two of the following. **16**

(1) Explain merits and demerits of SCP. Discuss its production in detail.

(2) Give an overview of canned food spoilage with its classification.

(3) How added preservatives are differing from developed preservatives? Discuss food preservatives in detail.

4 Write short notes on any two of the following. **10**

(1) Production of wine.

(2) Techniques for preservation of milk.

(3) Food preservation by radiation.
